

# Gmeinböck



## SANDSTEIN 2025

### WINE YEAR 2025

The 2025 vintage shows a lighter alcohol level and is characterized by fresh, lively acidity. The wines are precise and display a cooler character – a result of the rather rainy and cool summer of Poysdorf. Despite their fine acidity structure, they retain a pleasant drinkability and come across as wonderfully vibrant and inviting.

### GRAPE VARIETY

Chardonnay and Weißburgunder feel particularly at home in our sandstone vineyards. The lean, well-drained soils give them structure, minerality, and elegant tension. Here, wines are crafted with delicate fruit, subtle spice, and a clear Burgundian character.

### STYLE & CHARACTER

Our cuvée brings together the diversity of several parcels shaped by sandstone soils. Aging in stainless steel preserves its clarity and freshness, giving the wine a vibrant lightness. A fine, lively acidity carries it elegantly across the palate, ensuring effortless drinkability and pure pleasure.

### FACTS

LOCATION:	Poysdorf / Weinviertel / Austria
VINTAGE:	2025
VINIFICATION:	Steel tank
DRINKING TEMPERATURE:	12-14°C
EAN-CODE:	9120039553788
QUALITY CLASS:	Quality wine
CONTAINS:	Sulfite
CONTENT:	0,75 l
ALCOHOL:	12,0 %
ACID:	5,2 g/l
REMAINING SUGAR:	7,5 g/l

Ingredients and nutritional values:

